

# Lunch Menu

2 courses 32 | 3 courses 38

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## snacks

Steamed Japanese edamame, yuzu salt 9 (VG)

Shokupan, yuzu butter 8

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## to start

Grilled aubergine, white sesame dressing (VG) \*

Spring vegetable crudités, tofu dressing (GF) (VG)

Tuna tataki, kizami wasabi, Parmesan

## main

Served with miso soup

Chef's sashimi selection, steamed rice \*

Chalkstream trout & avocado chirashi \*

Bara chirashi, avocado, radish \*

Vegetable tempura donburi (V) (VG)

Wagyu beef Gyūdon, onsen egg, pickled ginger

## dessert

Milk chocolate delice, hazelnut ganache,  
miso caramel ice-cream

Chef's ice-cream selection

Chef's selection of seasonal fruits (GF) (VG)

Chocolate truffles 8 (GF) (V)



(GF) - gluten free

(V) - vegetarian

(VG) - vegan

*\* dishes can be adjusted to be gluten free*

Please let us know if you have any allergies or dietary requirements.

A discretionary 15% service charge will be added to your bill.